

# Cydr jabłkowy z soku wyciskanego

- Gravity **77.5 BLG**
- ABV **81.2 %**
- IBU ---
- SRM **7.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Fermentables

| Type    | Name         | Amount       | Yield | EBC |
|---------|--------------|--------------|-------|-----|
| Adjunct | Sok jabłkowy | 15 kg (100%) | 100 % | 2   |

## Yeasts

| Name                                    | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Mangrove Jack's MA33 Premium Wine Yeast | Wine | Dry  | 8 g    | ---        |

## Extras

| Type   | Name      | Amount | Use for  | Time |
|--------|-----------|--------|----------|------|
| Flavor | Erytrytol | 150 g  | Bottling | ---  |